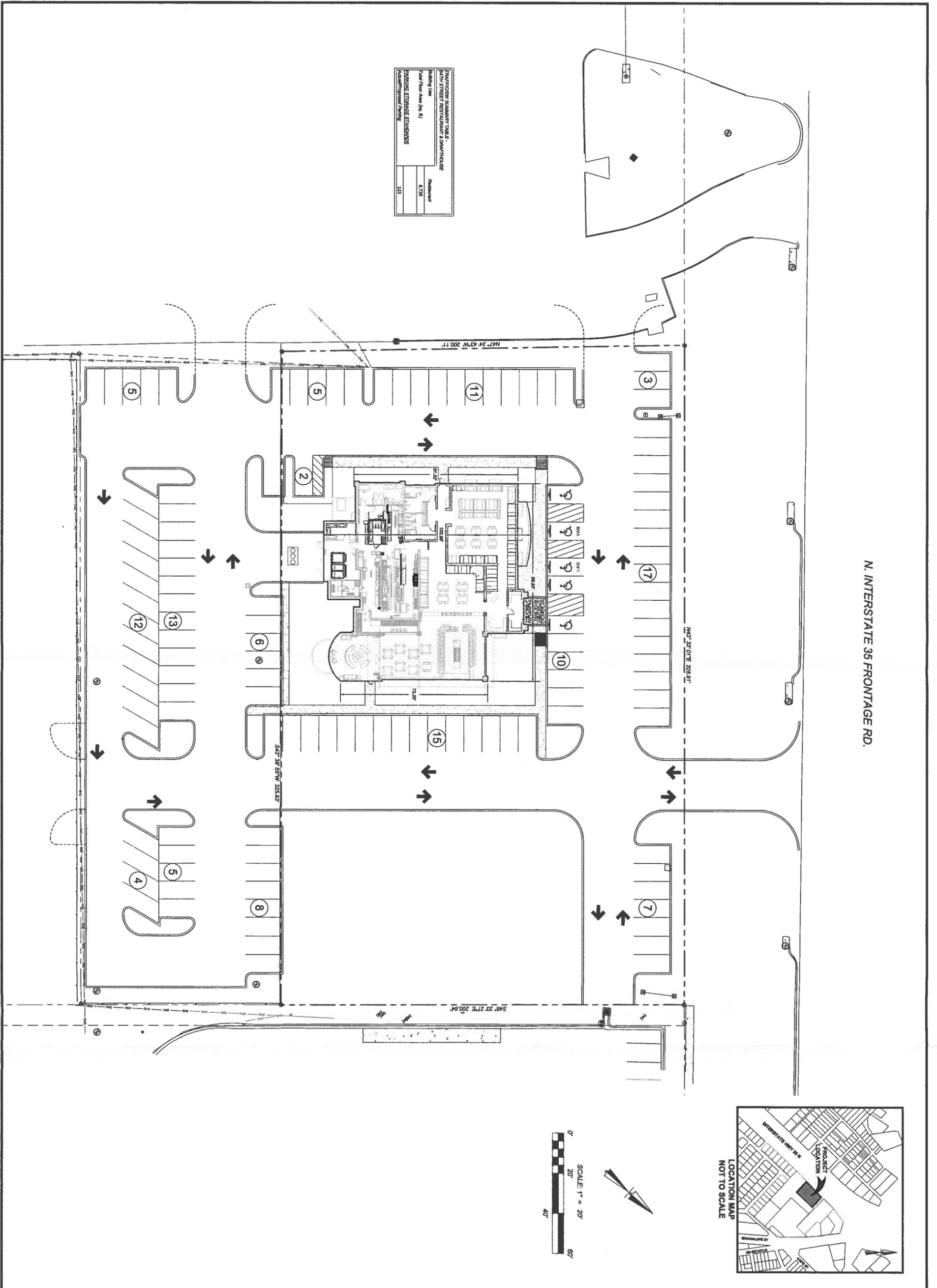
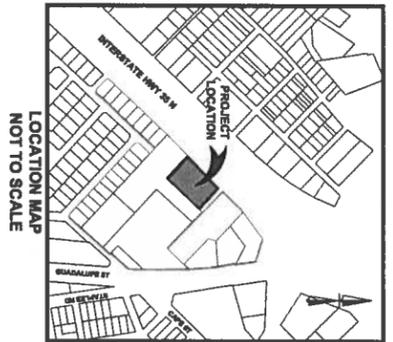


TRAFFICWAY SUMMARY TABLE	
54TH STREET RESTAURANT & DRAFTHOUSE	Restaurant
Building Area	8,738
Total Floor Area (sq. ft.)	
PARKING STORAGE STAGNARDS	313
Asphalt/Gravel Parking	



N. INTERSTATE 35 FRONTAGE RD.

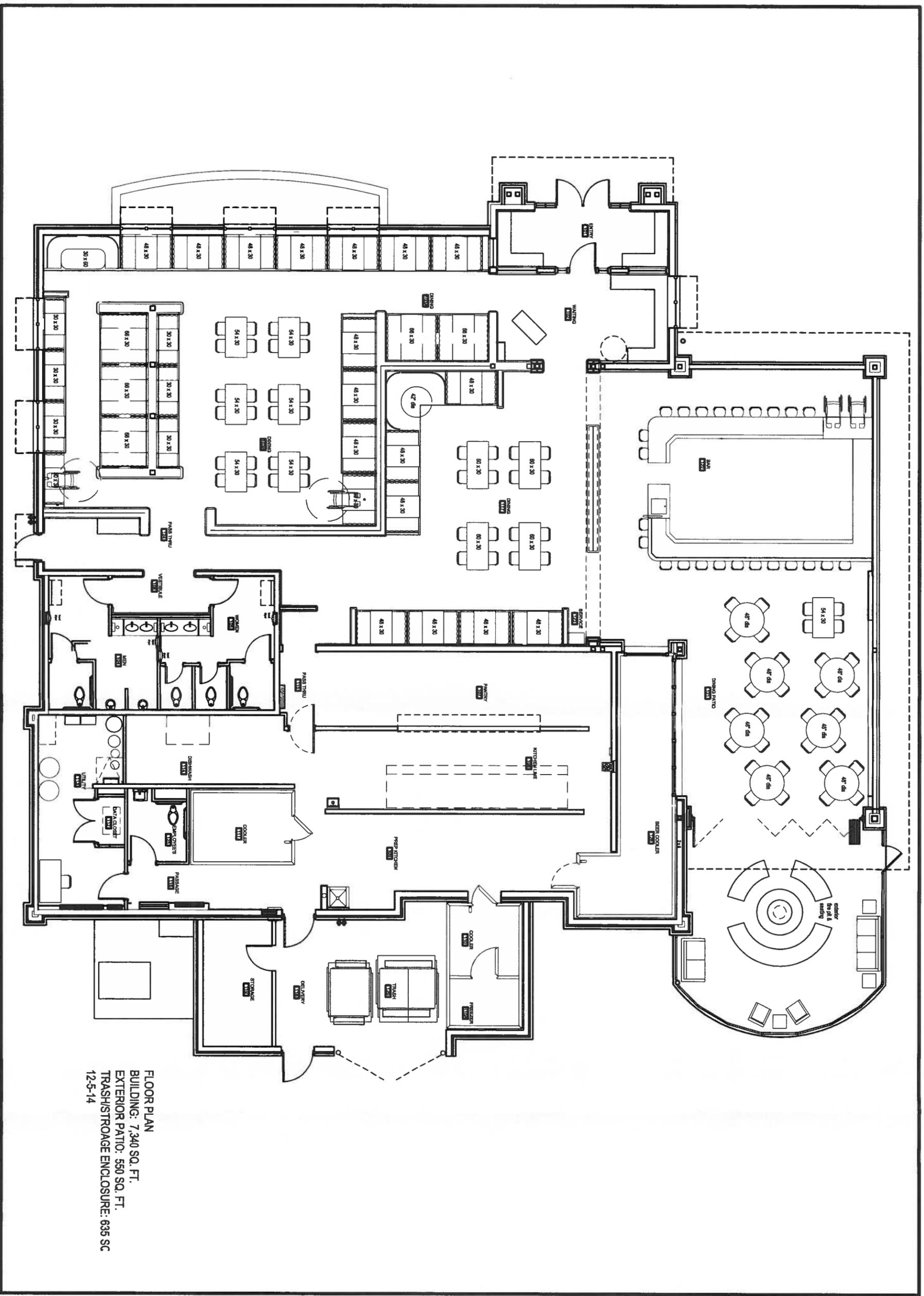


REVISIONS	ISSUE DATE
	
<small>14823 HILSBURN RD. BLDG. 40 SAN ANTONIO, TEXAS 78230 PHONE (214) 878-8441 FAX (214) 878-8441</small>	

54TH STREET RESTAURANT & DRAFTHOUSE
 SAN MARCOS, TEXAS
 SITE PLAN

JOB NO. 288-04-01
 DATE: DEC. 2014
 DRAWN: AS CHECKED: RB
 SHEET NUMBER:
EX-1

THIS DOCUMENT HAS BEEN PRODUCED FROM MATERIAL THAT WAS STORED AND/OR TRANSMITTED ELECTRONICALLY AND MAY HAVE BEEN INADEQUATELY ALTERED. RELY ONLY ON FINAL HARDCOPY MATERIALS BEARING THE CONSULTANT'S ORIGINAL SIGNATURE AND SEAL.



FLOOR PLAN
 BUILDING: 7,340 SQ. FT.
 EXTERIOR PATIO: 550 SQ. FT.
 TRASH/STORAGE ENCLOSURE: 635 SC
 12-5-14

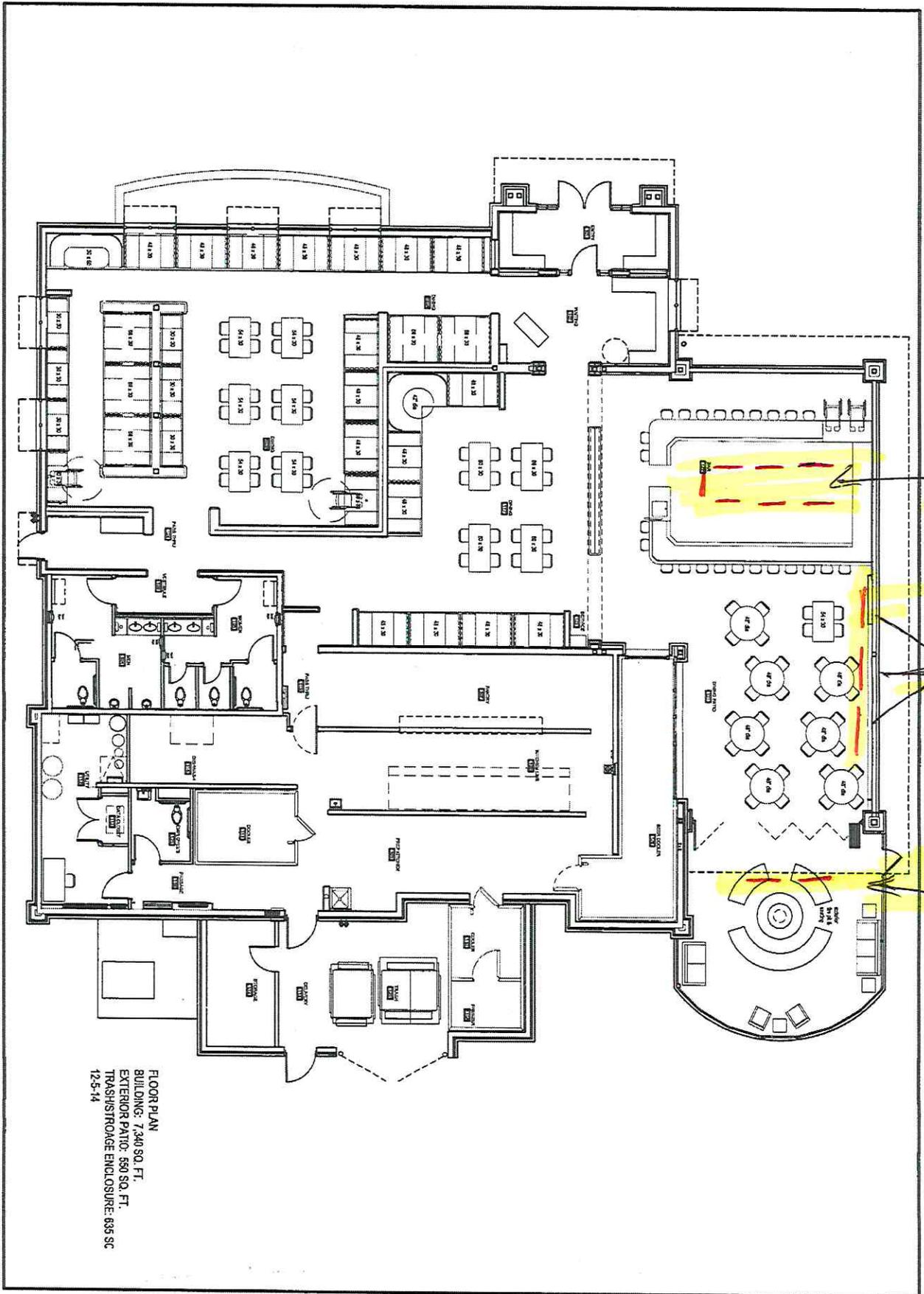
FLOOR PLAN
DATE: 12-5-14
SCALE: 3/32" = 1'-0" ON 11 X 17 SHEET

54th Street Restaurant & Draft House
 Conditional Use Permit
 1303 S IH 35, San Marcos, Texas

SH ASSOCIATES
 SHAW, HOSSTRA + ASSOCIATES
 5717 OAK RIDGE, SUITE 400
 FORT WORTH, TEXAS 76104
 817.421.1000
 www.shawhosstra.com

SHAW, HOSSTRA + ASSOCIATES
 ARCHITECTS
 5717 OAK RIDGE, SUITE 400
 FORT WORTH, TEXAS 76104
 817.421.1000
 www.shawhosstra.com

A1
 FLOOR PLAN



FLOOR PLAN
 BUILDING: 7340 SQ. FT.
 EXTERIOR PATIO: 650 SQ. FT.
 TRASH/STORAGE ENCLOSURE: 635 SQ
 12-5-14

A1

FLOOR PLAN

SH
 ASSOCIATES
 SHAW, HERRIN & ASSOCIATES
 1717 DAWN AVENUE, SUITE 200
 SAN MARCOS, TEXAS 78681
 PHONE: 512.388.1100
 FAX: 512.388.1101
 WWW.SHASSOCIATES.COM

54th Street Restaurant & Draft House
 Conditional Use Permit
 1303 S IH 35, San Marcos, Texas

FLOOR PLAN
 DATE: 12-5-14
 SCALE: 3/32" = 1'-0" ON 11 X 17 SHEET

54

BEVERAGES

STRAWBERRY LEMONADE

lemonade, blended strawberries ◦ 190 CAL
one complimentary refill

5.5

LIMEADE

lemon-lime soda, fresh lime juice (strawberry or cherry) ◦ 310 CAL
one complimentary refill

5.5

FRESH BREWED INFUSED ICED TEA

iced tea, all natural syrup (mango, peach or raspberry) ◦ 160 CAL
free refills

3.5

BUBBLES OVER ICE

coke, diet coke, coke zero, sprite, dr. pepper, barq's root beer, lemonade, cherry cream soda (organic)
◦ 0-220 CAL

3.5

MARGARITAS

MARGARITA

tequila, fresh lime juice, pure cane syrup (traditional or strawberry) ◦ 320 CAL

9.5

FROZEN MARGARITA

tequila, fresh lime juice, agave (traditional, strawberry, mango or sangria swirl) ◦ 700 CAL

9.5

CHAMPAGNE MARGARITA

frozen margarita, upside down bottle korbel california champagne ◦ 460 CAL

13

MARGARITA MEZCAL

ojo de tigre mezcal, patrón silver tequila, alma finca orange, fresh lime juice, simple syrup [frozen upon request] ◦ 450 CAL

13

EL PERFECTO

alma finca orange, fresh lime juice, simple syrup [no alcohol version available] [CHOOSE YOUR TEQUILA TIER 1 • TIER 2]
◦ 530 CAL

11 | 13

CRAFT COCKTAILS

PALOMA

el jimador tequila, ruby red grapefruit cordial, fresh grapefruit juice, fresh lime juice, soda water [no alcohol version available] ◦ 260 CAL

9.5

SAGE T

choice of spirit (vodka, gin or tequila), matcha infused st germaine, fresh lime juice, sparking lemon water, fresh mint ◦ 270 CAL

9.5

CUBAN MOJITO

bacardi rum, fresh mint, fresh lime juice, simple syrup, club soda [no alcohol version available] ◦ 240 CAL

9.5

BASIL LEMONADE

bacardi rum, fresh basil, fresh lemonade, infused simple syrup, lemon bitters [no alcohol version available] ◦ 370 CAL

9.5

EMPRESSIVE G+T

empress 1908 gin, mastiha, fresh lemon juice, orgeat syrup, fever-tree cucumber tonic, cucumber bitters ◦ 280 CAL

9.5

EASY LIVIN

bacardi rum, strawberries, fresh lemon juice, aperol, rosemary infused syrup ◦ 330 CAL

9.5

FRENCH SWIFTIE

community spirit vodka, elderflower liqueur, grapefruit cordial, fresh grapefruit juice, fresh lemon juice, jerry thomas own decanters bitter ◦ 300 CAL

9.5

OLD FASHIONED

grand marnier, jerry thomas own decanter bitters, demerara syrup, amarena cherry, orange swath [CHOOSE YOUR BOURBON TIER 1 • TIER 2] ◦ 310 CAL

13 | 15

NEGRONI

las californias citrico gin, campari, antica carpano vermouth [a classic bitter drink created in Florence, Italy 1919] ◦ 210 CAL

12

NEW YORK SOUR

woodford reserve, fresh lemon juice, rosemary infused syrup, cabernet sauvignon float ◦ 330 CAL

12

APEROL SPRITZ

aperol, sparkling wine ◦ 210 CAL

9.5

PAINKILLER

pusser's rum, pineapple juice, fresh orange juice, toasted coconut, grated nutmeg [no alcohol version available] ◦ 360 CAL

9.5

LONG ISLAND TEA

five traditional liquors, fresh lemon juice, simple syrup, cola (traditional or strawberry) ◦ 320 CAL

9.5

RED SANGRIA

red wine, brandy, fresh lime juice, pineapple juice, fresh fruit ◦ 450 CAL

9.5

WHITE SANGRIA

white wine, mango, peach, coconut, fresh lemon juice, fresh fruit ◦ 340 CAL

9.5

MOCKTAILS

BASIL LEMONADE

lyre's white cane spirit, fresh basil, fresh lemonade, infused simple syrup, lemon bitters ◦ 160 CAL

9.5

CUBAN MOJITO

lyre's white cane spirit, fresh mint, fresh lime juice, simple syrup, club soda ◦ 120 CAL

9.5

EL PERFECTO

almave blanco*, fresh lime juice, simple syrup ◦ 200 CAL

9.5

PAINKILLER

lyre's white cane syrup, pineapple juice, fresh orange juice, toasted coconut, grated nutmeg ◦ 190 CAL

9.5

PALOMA

almave blanco*, ruby red grapefruit cordial, fresh grapefruit juice, fresh lime juice, soda water ◦ 120 CAL

9.5

STRAWBERRY BASIL LEMONADE

lyre's white can spirit, strawberry purée, fresh basil fresh lemonade, infused simple syrup, lemon bitters ◦ 170 CAL

9.5

STRAWBERRY MOJITO

lyre's white cane spirit, strawberry purée, fresh mint, fresh lime juice, simple syrup, club soda ◦ 150 CAL

9.5

WHITE WINE

offerings may vary by location
250 CAL/glass | 720 CAL/bottle

PROSECCO

la marca, italy d.o.c.

6oz 9oz bottle

9 12 34

SPARKLING WHITE WINE

gruet blanc de noirs

9 12 34

MOSCATO

centorri moscato di pavia, italy

9 12 34

RIESLING

kung fu girl, washington

9 12 34

PINOT GRIGIO

barone fini, italy d.o.c.

9 12 34

SAUVIGNON BLANC

joel gott, california

9 12 34

CHARDONNAY

sycamore lane, california

6 8 18

CHARDONNAY

knuttel family, russian river valley

9 12 34

DRY ROSÉ

avv sangiovese, sonoma county

9 12 34

RED WINE

offerings may vary by location
220 CAL/glass | 620 CAL/bottle

	6oz	9oz	bottle
MERLOT <i>grayson cellars, california</i>	9	12	34
PINOT NOIR <i>macmurray, russian river valley</i>	9	12	34
CABERNET SAUVIGNON <i>sycamore lane, california</i>	6	8	18
CABERNET SAUVIGNON <i>alexander valley vineyards, sonoma county</i>	9	12	34
RED BLEND <i>phantom, california</i>	9	12	34

MARTINIS

ESPRESSO <i>espresso, choice of spirit (vodka or tequila), kahlua (black or with cream) ◦ 280 CAL</i>	9
ISLAND PARADISE <i>coconut rum, peach schnapps, strawberries, pineapple juice ◦ 180 CAL</i>	9
LEMON LAVENDER COSMO <i>community spirit vodka, lemon lavender cordial, alma finca, lemon juice, cranberry juice ◦ 260 CAL</i>	9

MUNCHIES

GRINGO DIP® + CHIPS <i>creamy pepper jack cheese dip, pico de gallo, spice, salsa, tortilla chips ◦ 1040 CAL</i> <i>sub waffle fries for tortilla chips + salsa 1.5</i>	10
BREAD + BUTTER <i>artisan baguette, real butter, kosher salt ◦ 500 CAL</i>	4.5
CHICAGO SPINACH + ARTICHOKE DIP <i>cream sauce, imported parmigiano reggiano, spinach, artichoke, salsa, sour cream, tortilla chips ◦ 1270 CAL</i>	12.5
SHROOMS <i>jumbo mushroom caps, herb + garlic cream cheese, horseradish sauce ◦ 1330 CAL</i>	11.5
CHICKEN WINGS 10 COUNT <i>buffalo, hot buffalo, cajun dry rub or garlic lemon pepper dry rub (ranch or creamy bleu cheese) ◦ 1320 CAL</i>	14
BONELESS WINGS <i>buffalo or hot buffalo (ranch or creamy bleu cheese) ◦ 1440 CAL</i>	12.5
TEQUILA WRAPPERS <i>crispy flour tortillas, smoked chicken, pico de gallo, black bean, fire-roasted corn, white cheddar, avocado ranch ◦ 1330 CAL</i>	12.5
FRIED CHICKEN FINGERS <i>hand-breaded chicken tenderloins, french fries (ranch or honey mustard) ◦ 1370 CAL</i>	14

MUNCHIES

NACHOS

chicken or ground beef, refried beans, cheddar, cheese sauce, jalapeño, pico de gallo, sour cream, guacamole, salsa ◦ 1880 CAL

14

CRAB CAKES

our signature recipe with wild-caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 910 CAL

14

CALAMARI

hand-breaded calamari rings, hot cherry peppers (cocktail sauce, marinara or garlic lemon aioli) ◦ 850 CAL

13.5

CHICKEN QUESADILLA

chicken, pico de gallo, pepper jack, corn-flour tortillas, sour cream, salsa ◦ 870 CAL
sub guacamole for sour cream | add guacamole 1.5

11

TATER KEGS

jumbo tater tots, bacon, cheddar, chive (sour cream, cheese sauce or ranch) ◦ 730 CAL

11

FRY ME SOME CHEESE

breaded white cheddar cheese bites, spicy mozzarella sticks, marinara ◦ 1090 CAL

11

FRIED PICKLES

breaded pickles, spice, ranch ◦ 770 CAL

11

SOUPS

BAKED POTATO

bacon, scallion, cheddar, fresh baked croutons ◦ 550 CAL

CUP 4.5

BOWL 7

CHICKEN TORTILLA

Naked no toppings 180 CAL
Fully Dressed tortilla strips, sour cream, cheddar 330 CAL

CUP 4.5

BOWL 7

THIS + THAT

HALF SANDWICH + SOUP

TURKEY oven roasted, smoked gouda, arugula, tomato, chipotle mayo, baguette ◦ 570 CAL

13.5

CHICKEN SALAD scratch recipe, arugula, tomato, baguette ◦ 420 CAL

13.5

PRIME RIB CAB® ribeye, baguette, au jus (horseradish sauce or aioli) ◦ 610 CAL
monterey jack upon request

16.5

SOUP + SALAD

bowl soup, house salad ◦ 1230 CAL

12.5

SALADS

BUFFALO CHICKEN SALAD

grilled or fried chicken, wing sauce, bacon, white cheddar, pico de gallo, tortilla strips, crumbled bleu, chipotle ranch • 1830 CAL

16

CALIFORNIA BLEU CHICKEN SALAD

grilled chicken, romaine, bacon, pico de gallo, tortilla strips, egg, crumbled bleu, honey lime vinaigrette • 1430 CAL

16

SUMMER CHICKEN SALAD

grilled chicken, spring mix + fresh greens, red onion, apple, strawberries, celery, candied pecans, goat cheese, balsamic vinaigrette • 1100 CAL

16

FAJITA SALAD

chicken or veggie patty, sautéed veggies, cilantro, cheeses, jalapeño, pico de gallo, sour cream, tortilla chips (honey lime vinaigrette or avocado ranch) • 1020 CAL

16

THAI NOODLE SALAD

arugula, cabbage, mint, virginia peanuts, mango, avocado, carrot, cocktail tomato, toasted coconut, noodle, thai peanut vinaigrette [spicy] • 1270 CAL

CHICKEN 16 | FILET MIGNON 22

CHICKEN CLUB SALAD

grilled, blackened or fried chicken, cheddar, avocado, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 1010 CAL

16

PROTEIN OPTIONS

SEARED SHRIMP 3 | FRIED SHRIMP 3 | SALMON 4 | FLAT-IRON STEAK 4 | GINGER SESAME TOFU

HOUSE SALADS

TRADITIONAL

cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 720 CAL

7

CAESAR

custom romaine blend, croutons, parmesan, caesar dressing • 430 CAL

7

SUMMER

spring mix, red onion, apple, strawberry, celery, pecans, goat cheese, balsamic vinaigrette • 330 CAL

7

DRESSINGS

avocado ranch | balsamic vinaigrette | buttermilk ranch | caesar dressing | chipotle ranch | creamy bleu cheese | french | honey lime vinaigrette | honey mustard | light italian | salsa | thai peanut vinaigrette | thousand island | 10-180 CAL per ounce

BOWL

PROTEIN POWER GRAIN BOWL

cajun spice, ancient power grains, grilled vegetable medley, feta

CHICKEN 8 oz. 610-970 CAL 66 GRAMS OF PROTEIN

16

GINGER SESAME TOFU 410 CAL 19 GRAMS OF PROTEIN

16

SHRIMP 6 EACH 410 CAL 41 GRAMS OF PROTEIN

16

SALMON 7 oz. 710 CAL 53 GRAMS OF PROTEIN

20

FLAT-IRON STEAK* 8 oz. 970 CAL 52 GRAMS OF PROTEIN

20

FILET MIGNON* 7 oz. 860 CAL 61 GRAMS OF PROTEIN

22

simply grilled upon request | add avocado 2

CRAFT SANDWICHES

PRIME RIB FRENCH DIP*

CAB® ribeye, baguette, au jus, standard side (horseradish sauce or aioli) ◦ 1300 CAL
monterey jack upon request

20

CAJUN CHICKEN PHILLY

chopped chicken, cajun spice, pepper, onion, chipotle mayo, smoked gouda, baguette, standard side ◦ 1370 CAL

16

HAVANA CLUB

oven roasted turkey, pit pulled pork, swiss, pickle, aioli, cuban mustard, baguette, standard side ◦ 1150 CAL

16

GRILLED REUBEN

corned beef, sauerkraut, comeback sauce, swiss, rye, standard side ◦ 1100 CAL
"carnegie deli" style: 9oz. of corned beef 3

16

TRIPLE STACKED CLUB

oven roasted turkey, thick-cut bacon, cheddar, swiss, honey mustard, aioli, toasted wheat, standard side ◦ 1570 CAL

16

SOUTHWEST WRAP

chicken, romaine, cotija, red pepper, bacon, tortilla strips, pico de gallo, chipotle ranch, flour tortilla, standard side [vegetarian upon request] ◦ 1050 CAL

16

GYRO "HERO" PITA

carved gyro meat, sautéed onion, cucumber sauce, lettuce, tomato, crumbled feta, pita, standard side ◦ 780 CAL

16

SPICY FRIED CHICKEN

dressed in wing sauce or simply crispy, thick-cut bacon, monterey jack, lettuce, pickle, chipotle mayo, standard side (ranch or bleu cheese) ◦ 1400 CAL

16

CHICKEN AVOCADO GRILLE

grilled chicken, avocado spread, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, standard side • 1440 CAL

16

MILE HIGH BURGERS

ALL-AMERICAN BACON CHEESEBURGER* <i>brisket/chuck blend, cheese, fried egg, thick-cut bacon, garden, aioli, standard side (sesame or pretzel bun) ◦ 1470 CAL</i>	17
DEVIL'S DEN BURGER* <i>½ lb patty, wing sauce, thick-cut bacon, monterey jack, chipotle mayo, standard side (ranch or bleu cheese) ◦ 1280 CAL</i>	16
AVOCADO BURGER* <i>½ lb patty, avocado spread, monterey jack, thick-cut bacon, avocado ranch, standard side ◦ 1200 CAL</i>	16
SCRATCH VEGGIE BURGER <i>fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side ◦ 900 CAL (does contain egg)</i>	16
BURGER WITH CHEESE* <i>½ lb patty, cheese, garden, aioli, standard side ◦ 1060 CAL add thick-cut bacon 2</i>	13.5
DOUBLE SMASHED CHEESEBURGER <i>two 4 ounce patties (crispy), muenster, grilled onion, pickle, aioli, standard side ◦ 1180 CAL add thick-cut bacon 2</i>	13.5

CHEESE AMERICAN | SHARP CHEDDAR | SWISS | PEPPER JACK | MONTEREY JACK | SMOKED GOUDA |
MUENSTER | 60-110 CAL/slice

UPGRADES WAFFLE FRIES WITH GRINGO DIP 730 CAL 2 | CRISPY ONION RINGS 360 CAL 2 | SWEET
POTATO FRIES 480 CAL 1 | GLUTEN FREE BUN 1 | PRETZEL BUN .5 | BRISKET/CHUCK BLEND 2

SOUTHWEST

PACIFIC FISH TACO PLATTER <i>grilled or fried sole, dressed cabbage, red pepper sauce, cilantro, cotija, corn-flour tortillas, rice, refried beans ◦ 1220 CAL</i>	17.5
CARNE ASADA TACO PLATTER <i>thin sliced CAB® ribeye, sauteed pepper + onion, avocado, serrano drizzle, cotija, cilantro, corn-flour tortillas, rice, refried beans ◦ 1060 CAL</i>	17.5
SIZZLING FAJITA SKILLET <i>bell pepper, onion, pico de gallo, cheddar, sour cream, salsa (rice or refried beans) (corn or flour tortillas) sub guac for any</i>	
FIRE-GRILLED CHICKEN 1180 CAL	18
FLAT-IRON STEAK* 2200 CAL	22
SIGNATURE two proteins (fire-grilled chicken, flat-iron steak*, seared shrimp) ◦ 1410 CAL	22

PASTA

RATTLESNAKE PASTA

chicken, shrimp, pasta, parmesan cream sauce, red + green pepper, scallion, parmesan, garlic bread ◦ 1870 CAL
spicy

20

CHICKEN BUCATINI

grilled or blackened chicken, bucatini, alfredo sauce, steamed vegetables, parmesan, garlic bread ◦ 2180 CAL
add seared shrimp 2

17

SPINACH + ARTICHOKE CREAM PASTA

chicken, shrimp, pasta, spinach + artichoke cream sauce, parmesan, garlic bread ◦ 1900 CAL

19

MAC DADDY + CHEESE

chicken, pasta, housemade cheese sauce, thick-cut chopped bacon, toasted bread crumbs, garlic bread ◦ 2200 CAL

19

COMFORT

'CENTER CUT' BABY BACK RIBS

smoked center cut ribs (full slab), french fries, scratch bbq beans with brisket ◦ 1980 CAL

24

COUNTRY FRIED TOP SIRLOIN STEAK

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1360 CAL

18

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit ◦ 1200 CAL

17

CHICKEN MADEIRA

"pan fried" chicken breast, mashed potatoes, asparagus, melted monterey jack, housemade mushroom madeira sauce ◦ 1650 CAL

18

FRIED CHICKEN FINGERS PLATTER

hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) ◦ 1120 CAL

18

"BABY BACKS" + CHICKEN FINGER PLATTER

baby back ribs (half slab), hand-breaded chicken tenderloins, two standard sides (ranch or honey mustard) ◦ 1200 CAL

24

DINNER FOR TWO

40

MUNCHIES

SHARE 1 ITEM

GRINGO DIP + CHIPS
FRIED PICKLES
FRY ME SOME CHEESE
TATER KEGS
BREAD + BUTTER

ENTRÉES

CHOOSE 2 ITEMS

TRADITIONAL CHICKEN SALAD
SOUP + SALAD
BURGER WITH CHEESE*
DOUBLE SMASHED
CHEESEBURGER
SCRATCH VEGGIE BURGER

CHICKEN AVOCADO GRILLE
CHICKEN BUCATINI
CHICKEN FRIED CHICKEN
CAJUN CHICKEN PHILLY
GYRO "HERO" PITA
SOUTHWEST WRAP

DESSERTS

SHARE 1 ITEM

SALTED CARAMEL
+ CHOCOLATE
BROWNIE
NEW YORK
CHEESECAKE

STEAK + SEAFOOD

BLACKENED RIBEYE* 29
14 oz. USDA certified angus beef® ribeye, cajun spice, house salad, any side ◦ 1100 CAL
simply grilled upon request

FLAT-IRON STEAK* 25
8 oz. USDA certified angus beef®, house salad, any side ◦ 640 CAL

FILET MIGNON* 26
7 oz. USDA choice filet mignon, house salad, any side ◦ 300 CAL

STEAK* + RIBS 28
flat-iron steak, 'center cut' baby back ribs (half slab), any side ◦ 1330 CAL
upgrade to filet mignon 2

STEAK* + SEAFOOD
flat-iron steak, any side

SHRIMP four large (grilled or fried), cocktail sauce ◦ 950 CAL 28

CRAB CAKE 28
signature recipe with wild caught crab meat (roasted red pepper or lemon zested tartar sauce) ◦ 990 CAL

BLACKENED ATLANTIC SALMON 23
fresh salmon, cajun spice, ancient power grains, house salad, any side ◦ 620 CAL
simply grilled upon request

TOM'S SOLE 22
parmesan crusted sole, white wine butter sauce, house salad, asparagus or any side (seasonal availability)
◦ 460 CAL

LIEUTENANT DAN'S SHRIMP PLATTER 20
large hand-breaded shrimp, two standard sides, cocktail sauce ◦ 680 CAL

TEMPERATURES

RARE	cool to warm + bright red center
MEDIUM RARE	warm with pink to red center
MEDIUM	pink center + browned edges
MEDIUM WELL	mostly browned throughout with reduced thermal moisture
WELL	browned throughout with no sign of pink + very little moisture

LET'S DO LUNCH

MONDAY-FRIDAY 11AM-3PM

ALL YOU CAN EAT SOUP + SALAD

bowl soup, house salad • 1230 CAL

11

BURGER WITH CHEESE*

TRADITIONAL *½ lb patty, cheese, garden, aioli, french fries • 1440 CAL*

11

DOUBLE SMASHED *two 4 ounce patties (crispy), muenster, grilled onion, pickle, aioli, french fries • 1560 CAL*

11

SCRATCH VEGGIE BURGER

fresh cut vegetables, ancient grains, kale, pepitas, monterey jack, pickled onion, arugula, mustard, aioli, standard side • 1250 CAL (does contain egg)

11

CHICKEN AVOCADO GRILLE

grilled chicken, avocado spread, thick-cut bacon, monterey jack, arugula, tomato, avocado ranch, french fries • 1440 CAL

11

FRIED CHICKEN FINGERS

hand-breaded chicken tenderloins, french fries (ranch or honey mustard) • 1370 CAL

11

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, one standard side, scratch cheddar biscuit • 1200 CAL

11

TRADITIONAL CHICKEN SALAD

grilled, blackened or fried chicken, fresh greens, cheddar, bacon, carrot, egg, cucumber, tomato, croutons, dressing • 930 CAL

11

CHICKEN CAESAR SALAD

grilled, blackened or fried chicken, custom romaine blend, croutons, parmesan, caesar dressing • 1380 CAL

11

HALF SANDWICH + SOUP

TURKEY *oven roasted, smoked gouda, arugula, tomato, chipotle mayo, baguette • 570 CAL*

11

CHICKEN SALAD *scratch recipe, arugula, tomato, baguette • 420 CAL*

11

DESSERT

SALTED CARAMEL + CHOCOLATE BROWNIE

chocolate brownie, pretzel crust, sea salted caramel, vanilla bean ice cream • 910 CAL

7.5

COLOSSAL CARROT CAKE

traditionally spiced, grated carrot, pineapple, walnut, pistachio, shaved coconut, cream cheese icing, crème anglaise • 1220 CAL

7.5

NEW YORK CHEESECAKE

*traditional new york style, graham cracker crust, fresh strawberries, strawberry puree • 940 CAL
plain upon request*

7.5

AUTHENTIC KEY LIME PIE

key lime juice, graham cracker crust, fresh whipped cream, lime zest • 550 CAL

7.5

STREET KIDS

7.5

ENTREES

SMASHED BURGER 510 CAL (add cheese +110 CAL)

CHICKEN FINGERS 380 CAL (choice of dipping sauce)

CHICKEN NUGGETS 370 CAL (choice of dipping sauce)

FRIED SHRIMP 460 CAL (choice of ketchup or ranch)

FLAT-IRON STEAK (+ 2) 380 CAL

GRILLED CHEESE 440 CAL (choice of cheese | choice of white or wheat)

CHICKEN QUESADILLA 450 CAL

MACARONI + CHEESE 1000 CAL

PASTA WITH SAUCE 940 CAL (choice of butter, marinara or alfredo) (ADD CHICKEN + 2)

SIDES

FRENCH FRIES 220 CAL

MOTT'S APPLESAUCE 100 CAL

SLICED STRAWBERRIES 20 CAL

APPLE WEDGES WITH CARAMEL 170 CAL

STEAMED BROCCOLI 60 CAL

ANCIENT POWER GRAINS 220 CAL

MASHED POTATOES WITH GRAVY 260 CAL

ADULT MAC-N-CHEESE 460 CAL

MEXICAN RICE 130 CAL

CHIPS + SALSA 270 CAL

BUTTERMILK BISCUIT 380 CAL

GARLIC BREAD 180 CAL

STRAWBERRY YOGURT 70 CAL

DRINKS

SOFT DRINKS 0-80 CAL (free refills)

MILK 230 CAL (refills .49)

APPLE JUICE 180 CAL (refills .49)

STRAWBERRY LEMONADE 80 CAL (refills .49)

DESSERTS

SCOOP OF VANILLA ICE CREAM 160 CAL
(strawberry or chocolate topping)

COOKIES 120 CAL

STRAWBERRY YOGURT 70 CAL

SIDES

STANDARD			PREMIUM		
		CAL			CAL
FRENCH FRIES	5	380	LOADED BAKED POTATO	6	790
GRILLED VEGETABLE MEDLEY	5	70	SEASONED WAFFLE FRIES WITH GRINGO DIP	6	730
STEAMED BROCCOLINI	5	40	SEASONED WAFFLE FRIES	5	470
GRILLED ASPARAGUS	5	80	CRISPY ONION RINGS	5	360
DRESSED ROASTED BRUSSELS SPROUTS	5	300	SWEET POTATO FRIES	5	480
HOMESTYLE MASHED POTATOES + GRAVY	4	450			
ADULT MAC-N-CHEESE	4	450			
SCRATCH BBQ BEANS WITH BRISKET	4	230			
ANCIENT POWER GRAINS	4	220			
COLESLAW	4	380			

*Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary.

TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB -104465200

Expires:9/10/2027

MIXED BEVERAGE PERMIT (MB)

FOOD AND BEVERAGE CERTIFICATE (FB)

LATE HOURS CERTIFICATE (LH)



**54TH STREET
1303 S IH 35
SAN MARCOS, TX, US, 78666**

KELLAN RESTAURANT MANAGEMENT CORP.



EXECUTIVE DIRECTOR

THIS PERMIT IS NOT TRANSFERABLE, MUST BE PUBLICLY DISPLAYED AT ALL TIMES AND USED ONLY IN PLACE OF BUSINESS INDICATED HEREON THE ACCEPTANCE HEREOF CONSTITUTES AN EXPRESS AGREEMENT TO PERMIT ANY AUTHORIZED REPRESENTATIVE OF THE COMMISSION OR ANY PEACE OFFICER TO FREELY ENTER UPON PERMITEES TO PERFORM ANY DUTY IMPOSED UPON HIM.